

BOCADITAS

SALSA | corn tortilla chips (v|gf) each 3 | sampler 8

tomatillo **salsa verde** pumpkin seed **sikil p'aak**
 tomatillo-chile chipotle **salsa rojo** charred tomato **salsa chiltomate**
 pineapple-jicama-mint **salsa fruta** tomato-chile habanero **pico de gallo**

GUACAMOLE | corn tortilla chips

guacamole | **tradicional** (v|gf) 8
 guacamole | **goat cheese** | tomato + chile poblano (v|gf) 9
 guacamole | black pepper **pecorino** | roasted garlic | agave nectar (v|gf) 9
 guacamole | **pineapple** | jicama | mint + chile habanero! (v|gf) 9
 guacamole | **crab** | pickled corn | chile chipotle 9.5
 guacamole | **smoked trout** | bacon | chile poblano (gf) 9.5
guacamole sampler | choose three 21

QUESO DIP | creamy smoked gouda | pickled chiles | corn tortilla chips (v) 5

CHORIQUESO | queso + chorizo pork sausage | almond salsa macha 9

PIMIENTOS de PADRÓN | blistered shishito peppers | chile-lime salt (v|gf) 6

HAMBURGUESA EMPANADAS | beef picadillo | chile guajillo ranchero sauce | pickled jalapeño + whole grain mustard crema | queso fresco 8.5

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TAQUITOS | five soft corn tortillas | chile rajitas | salsa verde:

machaca | coffee + chile ancho braised beef **brisket** | guacamole tradicional (gf) 15.5
al pastor | adobo braised **pork** | pickled jalapeño + whole grain mustard crema 14
camarones | chile guajillo al pastor style **shrimp** | pineapple-jicama salsa (gf) 15
pollito | sixteen spiced + grilled **chicken thighs** | pico de gallo (gf) 13.5
remolacha | salt roasted **beets** | spiced peanuts | goat cheese | sikil p'aak (v|gf) 12
pescado | blackened **mahi mahi** | pineapple guacamole (gf) 16

TAMALES | steamed corn masa:

pollo | rostizado **chicken** | tomatillo-cilantro mole verde | "chick-a-ronnes" (gf) 14
machaca | coffee + chile ancho braised **beef brisket** | chile ranchero sauce (gf) 16
al pastor | adobo braised **pork** | red chile + chocolate mole | sesame 15
coliflor | roasted **cauliflower** | coconut curry | almonds + raisins (v|gf) 12.5

ENTRADAS

CHILE POBLANO RELLENO | cornmeal tempora | smoked gouda fundido | chile guajillo ranchero sauce | borracho black beans (v) 15

FLAUTAS | butternut squash + goat cheese | red chile + chocolate mole | brussels sprouts | hibiscus pickled shallots (v) 14

TOSTADA | crab + smoked trout | tomatillo mole verde | queso mixto | borracho black beans | huevo frito 17

CARNE ASADA | grilled + sliced butcher's steak | honey + chile chipotle mojo | papas bravas, pecorino + almond salsa macha (gf) 22

CARNITAS | adobo pork shoulder | pork belly refried pinto beans | guacamole | pork rinds (gf) 18

ENCHILADAS | rolled + filled corn tortillas | chile rajitas:
 avocado leaf braised **lamb** | red chile-chocolate mole | spiced peanuts + queso fresco | hibiscus pickled shallots 16.5
 adobo + citrus braised **pork al pastor** | chile guajillo ranchero sauce | pork rinds + queso fresco (gf) 15

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ANTOJITOS

add **fried egg** | on any menu item +1
fried brussels sprouts | coconut vinegar | spiced peanuts (v|gf) 5
 papas bravas | fried **potato** | almond salsa macha | pecorino (v|gf) 5
 roasted **spaghetti squash** | chile-lime butter | queso cotija + crema (v|gf) 5
 pork belly refried **pinto beans** (gf) 4
 borracho **black beans** (v) 4
 steamed **white rice** + lime (v|gf) 2
 take home bottle habanero **hot sauce** (v|gf) 5

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POSTRES

el muerte por chocolate | mexican chocolate pots de creme | shaved chocolate (gf) 5
fried ice cream | peanut + corn flake crusted | chocolate + agave nectar 7

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LAKWOOD'S MOD MEX LOCATION

NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES OR RESTRICTIONS (V|GF).
 CONSUMING RAW OR UNDERCOOKED FOODS MAY CAUSE SERIOUS FOODBORNE ILLNESS.
 WEEKDAY HAPPY HOUR 4 - 7 PM (BAR ONLY).
 A 20% GRATUITY ADDED TO PARTIES OF SIX OR MORE.
 WALK-INS WELCOME + RESERVATIONS ACCEPTED FOR PARTIES OF EIGHT OR MORE.

BRUNCH | saturday and sunday

chupacabre 8.5
 bacon-infused vodka, spicy tomato, chile-lime salt rim

spicy naranja chiquita 9
 hornitos tequila blanco, vietnamese cinnamon + red pepper syrup, orange jarrito

tres diablo "shooters" 9
 pickled jalapeño juice, spicy tomato juice, olmeca altos reposado

coquito 8.5
 spiced rum, tres leche, cinnamon, guardian cold brew coffee

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churros 4
 cinnamon sugar mexican donut holes, chocolate sauce (v)

pambazo 11.5
 rostizado chicken + chorizo torta, salsa ranchero, queso + guacamole

avocado toast 10
 multigrain bread, guacamole tradicional | black pepper pecorino | almond salsa macha | poached egg

huevos rancheros 12
 chorizo sausage, tostada + frijoles, chile guajillo ranchero sauce, huevos fritos

las gachas 14
 mole braised lamb, creamy grits, sunny up eggs, pickled chiles

blue corn enchiladas 12.5
 coffee + ancho braised brisket, scrambled eggs, frijoles, tomatillo salsa

COCKTAILS

frozen paloma	10
tequila blanco, ruby grapefruit, vanilla salt rim	
oaxacan old fashioned	12
olmeca altos tequila, wahaka mezcal, agave, aztec chocolate bitters	
esqueleto	11
ancho reyes verde, hendrick's gin, cucumber + lime	
grassy-ass	12
sotol, grilled pineapple + pink peppercorn syrup, agave nectar	
mexican mule	10
absolut lime vodka, hibiscus flower, ginger beer	
desmadre	11
bulleit bourbon, citrus + cherry shrub, apple cider vinegar	
old hermano	10
espolon reposado tequila, lemon, burnt honey, orange bitters	
classic mojito	9
light rum + fresh mint, turbinado sugar	
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TEQUILA TUESDAY	
every tuesday open to close	
select pours	5
craft margaritas	7
tequila sampler	15

MARGARITAS

classic lime	9
spicy mango	9.5
pineapple	
honey-ginger	
blood orange	
cucumber	
pomegranate	
red bell pepper	
hibiscus flower	
margarita sampler choose three	15
craft margarita choice of tequila gran gala + patron citronge house made sour	+4
rim: salt sugar chile-lime salt vanilla salt naked	

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CERVEZAS

ice lime salt worcestershire + hot sauce cervezas especial michelada style	+5
tecate or tecate light 12 oz can medium body crisp + dry (4.5%)	4
modelo especial 12 oz can crisp + light straw color (4.4%)	4
victoria medium bodied lager slight malt sweetness (4.0%)	4.5
sol the original sunshine beer of mexico (4.2%)	4.5
corona la familiar the original full flavored mexican lager (4.8%)	4.5
corona, corona light or corona premier classic mexican beer (4.6%)	4.5
platform seasonal sour 16 oz can (4.2%)	6
drafts	5
dos equis lager (4.3%)	
platform luchador black lager (4.8%)	
dos equis ambar (4.7%)	
platform la diabolica brut ipa (6.3%)	
pacifico (4.5%)	
platform speed merchant ipa (6.6%)	
negra modelo (5.4%)	
5 vulture oaxacan dark ale (6.4%)	

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MEZCAL | full menu list + tasting notes available

banhez joven	9	el silencio espadin	10	vago elote	14
casamigos joven	14	ilegal jovan	10	vago ensamble en barro	16
creyente joven	11	ilegal reposado	11	vago espadin	12
del maguey san luis	14	los amantes jovan	11	wahaka joven espadin	10
del maguey tobala	25	peloton de la muerte	9	wahaka reposado gusano	12
del maguey vida	9	sotol	10		

TEQUILA | full menu list + tasting notes available

BLANCO un-aged crisp, clean + smooth hints of citrus, pepper, herbs + minerals					
1800 silver	8	corralejo blanco	8	jose cuervo blanco	7
avión plata	10.5	don julio plata	11.5	maestro dobel silver	12
cabo wabo blanco	8	el jimador silver	6	milagro plata	7.5
camarena blanco	7	el mayor blanco	8	olmeca altos plata	7
cantera negra blanco	10	el tesoro platinum	10.5	patrón silver	10
casamigos blanco	10	espolón blanco	8	patrón platinum	25
cazadores silver	7.5	herradura silver	10	peligrosso silver	8
clase azule plata	26	hornitos blanco	7	suavecito silver	11
corazon silver	8	ixa silver	11	tres generacion plata	8.5
				tres agave blanco	8

REPOSADO | oak barrel aged 2-12 months | notes of vanilla, spices, oak + cocoa

1800 reposado	8.5	corralejo reposado	8.5	jose cuervo reposado	7
avión repósado	11	don julio reposado	12	maestro dobel diamante	16
cabo wabo reposado	9	don julio cask aged	14	milagro reposado	9
camarena reposado	7	el jimador reposado	6	olmeca altos reposado	7
cantera negra	11	el mayor reposado	9	patrón reposado	11
casamigos reposado	11	espolón reposado	8.5	suavecito reposado	11.5
cazadores reposado	8	herradura reposado	11	tres agave reposado	8.5
clase azule reposado	21	hornitos reposado	8		

AÑEJO | oak barrel aged over 12 months | caramel + vanilla | light smoke + spices

1800 añejo	9	don julio añejo	12.5	hornitos añejo	9.5
avión añejo	12	don julio 1942	25	hornitos cristalino	10.5
cabo wabo añejo	10	don julio 70th año	16	milagro gran reserva	16
cantera negra añejo	12	el mayor añejo	10	patrón añejo	12
casamigos añejo	12	espolón añejo	9.5	suavecito añejo	12.5
cazadores añejo	9	herradura añejo	12	tres generacion añejo	9.5
centenario añejo	14			tres agave añejo	9

EXTRA AÑEJO | bourbon barrel aged 3-5 years | ultra smooth | rich finish

avión reserva "44"	34	espolón añejo x	26	patrón extra añejo	24
cantera negra	18	jose cuervo la familia	32	tequila ocho reserva	38